

B1 5 wherein said mixture comprises 10 to 40% by weight of the fermented milk  
6 product.

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B2 1 5. (Amended) A cooked sausage as claimed in claim 1,  
2 wherein said mixture comprises 60 to 90% by wt of said meat emulsion.

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1 6 7. (Amended) A cooked sausage as claimed in claim 1,  
2 wherein said mixture further comprises up to 10% by weight of various spices.

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B3 1 1 8. (Amended) A cooked sausage as claimed in claim 6 wherein  
2 said mixture comprises up to 10% by wt of a prebiotic additive.

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B4 1 11. (Amended) A method of making a cooked sausage which  
2 comprises forming a mixture of a meat emulsion and a fermented milk product  
3 having a pH of 4.6 or more, in which mixture said fermented milk product is  
4 substantially homogeneously dispersed through the emulsion, forming the  
5 mixture into a sausage, and thereafter cooking the sausage; wherein the pH and  
6 proportion of the fermented milk product in the mixture is such that the pH of  
7 the mixture is 5.5 or more, <sup>and</sup> wherein said mixture comprises 10 to 40% by weight  
8 of the fermented milk product.

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B5 1 16. (Amended) A method as claimed in claim 14, wherein said  
2 starter culture comprises a slow working starter culture.

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B6 1 25 24. (Amended) A cooked sausage comprising a mixture of a  
2 meat emulsion and a mild yogurt, wherein said mild yogurt is substantially  
3 homogeneously dispersed through the meat emulsion and said mixture has a pH

4 of about 5.5 or more, ~~and~~ wherein said mixture comprises 10 to 40% by weight  
 5 of the mild yogurt, and wherein said mild yogurt has a pH of 4.8 or more.

1 26. (Amended) A cooked sausage as claimed in claim ~~24~~<sup>25</sup>,  
 2 wherein said mixture comprises 60 to 90% by wt of said meat emulsion.

1 ~~27~~ ~~28~~. (Amended) A cooked sausage as claimed in claim ~~24~~<sup>25</sup>,  
 2 wherein said mixture further comprises up to 10% by weight of various spices.

1 ~~26~~ ~~29~~. (Amended) A cooked sausage as claimed in claim ~~28~~<sup>27</sup>,  
 2 wherein said mixture comprises up to 10% by wt of a prebiotic additive.

1 32. (Amended) A method of making a cooked sausage which  
 2 comprises forming a mixture of a meat emulsion and mild yogurt, in which  
 3 mixture said yogurt is substantially homogeneously dispersed through the  
 4 emulsion, forming the mixture into a sausage, and thereafter cooking the  
 5 sausage; wherein the pH and proportion of the mild yogurt in the mixture is such  
 6 that the pH of the mixture is 5.5 or more, ~~and~~ wherein said mixture comprises  
 7 10 to 40% by weight of the mild yogurt, and wherein said mild yogurt has a pH  
 8 of 4.8 or more.

Please cancel claims 6, 25, 27, and 33.

Please add the following new claims 44-47:

1 ( ~~10~~ ~~44~~. (Newly Added) A cooked sausage as claimed in claim 1,  
 2 said milk product comprising an edible, alkaline additive to neutralize the acidity  
 3 thereof.